



# drink

monday to thursday 12pm-12am

friday & saturday 12pm-1am

sunday 12pm – 10:30pm

**your bill will be left open for you to leave a tip at your discretion**

for groups of 8 people or more, a discretionary service charge of 12.5% will be added.

bluebird chelsea complies with the hospitality industry's voluntary code of practice. vat included at the current rate

## white wine

		175ml	bottle
	trebbiano d'abruzzo rubicone, italy zesty, fresh, floral and elegant. tremendous value wine	4.95	19.50
2009	sauvignon blanc "la paz", montgras, chile crisp and lively with a subtle citrusy elegance	5.95	21.50
2008	"tuttobene bianco", angelini, italy delicious blend of trebbiano, chardonnay and vermentino. fresh, ripe and hugely attractive	5.95	24.00
2008	vinho verde blanco, afros loureiro, portugal loureiro grape producing an intensely fragrant wine. exotic and fresh lime notes	7.25	29.00
2007	pinot blanc "les princes abbés," schlumberger, alsace, france fresh, perfumed, elegant and refined with a great mineral palate	7.75	32.00
2008	chablis, gloire de chablis, burgundy, france typical chablis with poise, depth, great minerality and freshness.	9.00	37.00
2009	sauvignon blanc no 7, hermanuspietersfontein, sa grapefruit-like and flinty. one of the great new world sauvignon blancs	9.75	39.00

## rose wine

		175ml	bottle
2009	château massaya rose, lebanon blend of cinsault, cabernet and syrah. great alternative to the best provence can offer	8.00	34.00

## red wine

		175ml	bottle
2008	tempranillo, albizu, rioja, spain medium bodied rioja. ripe, intense with dark leathery undertones. smooth and mellow.	4.95	19.50
2008	"tuttobene rosso", sangiovese/merlot, angelini, italy expected sangiovese spice and earthiness, with the pluminess of merlot... superb	7.25	26.00
2008	cabernet sauvignon, los caminos, chile ripe fruit and cassis typical of cabernets. medium tannins, with a surprising freshness.	7.75	32.00
2006	shiraz, cederberg, south africa great nose of violet smokiness. hugely complex and polished. soft and ripe palate with fabulous acidity	10.75	45.00
2007	clos de los siete, mendoza, argentina unique blend of malbec with bordeaux grapes showing great fruit, spice and ripeness	11.00	46.00
2006	pinot noir, "tom's block," neudorf, nz great intensity and purity of fruit. elegant and precise with silky tannins	11.95	55.00

## liqueurs

			50ml
	agavero gran centenario	32%	6.50
	amaretto di saronno	28%	6.00
	archer's peach	21%	6.00
	bailey's irish cream	17%	6.00
	chambord	16.5%	6.50
	coffee heering	35%	7.50
	cherry heering	24%	6.50
	cointreau	40%	6.00
	drambuie	40%	6.00
	frangelico	24%	6.00
	galliano	30%	6.00
	goldschlager	40%	6.00
	grand marnier cordon rouge	40%	7.50
	grand marnier cuvee du centenaire	40%	11.50
	kahlua	20%	6.00
	kwai feh lychee	20%	6.00
	krupnik honey vodka	40%	7.50
	limoncello	27%	5.00
	mandarin napoleon	38%	6.00
	maraschino luxardo	32%	7.00
	malibu	21%	6.00
	midori	20%	6.00
	mozart gold chocolate liqueur	17%	6.50
	mozart dark chocolate liqueur	17%	6.50
	opal nera black sambuca	40%	6.00
	passoa passion fruit	17%	6.00
	patron xo coffee & tequila	40%	9.00
	sambuca romano	40%	6.00
	southern comfort	35%	6.50
	st. germain elderflower liqueur	20%	6.50
	tia maria	20%	6.00
	xante pear & cognac	38%	6.50

## absinthe & pastis

		50ml
pernod	40%	4.50
ricard	45%	5.50
la fee absinthe	68%	9.00

## aperitif

		50ml
campari	25%	5.50
dubonnet	14%	5.50
pimms no 1	25%	5.50
plymouth sloe gin	26%	5.50
bramley & gage damson gin	26%	5.50

## vermouth

		50ml
cinzano bianco	15%	4.50
martini bianco	15%	4.50
martini extra dry	15%	4.50
martini rosso	15%	4.50
noilly prat	18%	5.00
punt e mes	16%	5.50
vya dry	18%	6.00
vya sweet	18%	6.00
carpano antica formula	16.5%	8.50

## digestif bitters & liqueurs

		50ml
benedictine	40%	7.00
chartreuse green	55%	8.50
chartreuse yellow	40%	6.50
fernet branca	40%	6.50
jagermeister	35%	6.50
kummel wolfschmidt	39%	7.50
strega	40%	7.50

## non vintage champagne

	125ml			
	glass	half	bottle	magnum
piper heidsieck	11.00	28.00	52.00	105.00
gimonnet 1er cru cuis blanc de blanc			58.00	
canard duchene cuvee leonie			64.00	
pol roger, white foil			65.00	125.00
laurent perrier, brut lp			65.00	
louis roederer brut premier	14.50	39.00	69.00	
veuve clicquot ponsardin			70.00	140.00
laurent perrier, ultra brut			75.00	
bollinger special cuvee			79.00	
charles heidsieck			79.00	
bruno paillard premiere cuvee brut			85.00	
krug grande cuvee		99.00	185.00	

## rose champagne

	125ml			
	glass	half	bottle	magnum
alan thienot rose nv	16.50		72.00	
billecart-salmon rose nv		43.00	79.00	150.00
laurent perrier cuvee rose brut nv			95.00	180.00
bruno paillard premiere cuvee rose brut nv			95.00	

## vintage champagne/ sparkling wine

			bottle	magnum
2004	chapel down pinot reserve		45.00	
2000	philipponnat blanc de blanc		105.00	
2000	bollinger grande annee		145.00	
1997	bollinger vieilles vignes françaises		375.00	
1975	deutz millésime			395.00

## prestige cuvee champagne

			bottle	magnum
2000	dom perignon		195.00	
2002	louis roederer cristal		255.00	
1989	philipponnat “clos des goisses”			595.00
1990	krug			965.00

## virgin cocktails

<b>brazilia*</b>	5.75
passion fruit, orange, pineapple & vanilla blended with crushed ice	
<b>denham cooler*</b>	5.75
elderflower & pressed apple juice, served long	
<b>lava flow*</b>	5.75
coconut and pineapple splashed over strawberry	
<b>strawberry crush*</b>	5.75
strawberry, cranberry and lime shaken and topped with ginger beer	
<b>virgin mojito</b>	5.75
mint, lime & sugar muddled and lengthened with pressed apple juice	

## soft drinks

coca-cola, diet coke	3.00
fevertree indian tonic water, fevertree indian light tonic	3.00
fevertree lemonade, fevertree bitter lemon, fevertree ginger ale	3.00
fentiman's ginger beer	3.50
glass still, sparkling	2.00
bottle still, sparkling	4.00

## juices

freshly squeezed orange	3.75
freshly squeezed pink grapefruit	3.50
pressed denham estate bramley & cox apple	3.75
pressed pineapple	3.50
pressed cranberry	3.00

## beers

peroni nastro azzuro, 33cl	italy	5%	4.25
stiegl lager, 33cl	austria	4.9%	4.50
brooklyn lager, 35.5cl	usa	5.2%	5.00
guinness draught stout, 27.5cl	dublin	4.2%	4.00
bluebird ale, 5cl	coniston, uk	4.2%	5.75
weston's organic cider, 5cl	hertfordshire	6.5%	5.75

## brandy

			50ml
maxime trijol grande champagne vsop	cognac	40%	8.50
hine vsop	cognac	40%	8.50
hine antique xo	cognac	40%	17.50
sabourin alliance 35	cognac	43%	15.00
delamain pale & dry xo	cognac	40%	10.50
delamain vesper	cognac	40%	15.00
delamain tres venerables	cognac	40%	26.00
delamain extra	cognac	40%	25.00
courvoisier napoleon	cognac	40%	16.00
planat, reserve de connaisseurs	cognac	40%	10.50
planat 1972	cognac	40%	19.50
hennessey xo	cognac	40%	19.50
remy martin xo	cognac	40%	23.00
marquis de puysegur	armagnac	40%	8.00
baron de sigognac, 10yr	armagnac	40%	8.50
clos martin "folle blanche" 1986	armagnac	40%	15.00
magnol 1964	armagnac	45%	35.00
dupont calvados vsop	normandy	42%	7.50
camut de semainville calvados	normandy	40%	18.00
lemorton calvados domfrontais 1963	normandy	40%	22.50
somerset royal cider brandy	somerset	42%	7.00
massenez poire william	alsace	40%	6.75
g. miclo vielle prune	alsace	40%	6.75
g. miclo framboise sauvage	alsace	43%	6.75
grappa di shiava "pilzer"	trento	43%	9.00

## vodka

			50ml
smirnoff black	uk	40%	6.50
absolut flavours	sweden	40%	7.50
stolichnaya & flavours	russia	40%	7.50
ketel one & citroen	holland	40%	7.50
zubrowka	poland	40%	7.50
ciroc	france	40%	8.50
wyborowa single estate	poland	40%	8.50
grey goose/flavours	france	40%	8.50
belvedere	poland	40%	8.50
snow queen	kazakhstan	40%	9.50
u'luvka	poland	40%	10.00

## rum

			50ml
havana club 3yr	cuba	40%	7.00
koko kanu	jamaica	37.5%	6.50
bacardi superior	blend	37.5%	6.50
bacardi oro	bahamas	37.5%	7.00
mount gay eclipse	barbados	40%	7.50
myers	jamaica	40%	7.50
sagatiba pura cachaca	brazil	38%	7.50
appleton estate v/x	jamaica	40%	7.50
havana club anejo especial	cuba	40%	7.50
pampero especial	venezuela	40%	7.50
elements 8 gold / platinum	st lucia	40%	8.50
toz white gold	st lucia	40%	8.50
wray & nephew over proof	jamaica	63%	8.50
bacardi 8yr	bahamas	40%	9.00
havana club 7yr	cuba	40%	9.00
ten cane	trinidad	40%	9.00
chairman's reserve	st lucia	40%	9.00
diplomatico reserva exclusive	venezuela	40%	10.00
rockley still 12yr	barbados	46%	10.50
havana club barrel proof	cuba	45%	12.00
flor de cana 18yr centenario gold	nicaragua	40%	13.50
monymusk classic 23yr	jamaica	46%	14.50
trois rivieres 8yr (agricole)	martinique	42%	17.00

## classic & revisited

<b>gin sling</b>	8.00
tanqueray gin, lemon juice, elderflower, topped with ginger ale. served long	
<b>mai tai</b>	9.50
elements 8 gold, wray & nephew over proof rums shaken with orange curacao, apricot brandy, lime juice, & orgeat syrup. lengthened with pressed pineapple juice and served long	
<b>saffron negroni*</b>	8.50
gabriel boudier saffron gin, carpano punt e mes sweet vermouth stirred through with campari. served on the rocks	
<b>singapore sling</b>	8.50
plymouth gin, benedictine, cherry heering, pineapple juice, lemon juice with orange and angostura bitters. served long charged with seltzer water	
<b>silver derby*</b>	8.00
stolichnaya oranj vodka shaken with mandarin napoleon, lemon juice, sugar and white. served long and topped with fevertree bitter lemon	
<b>whisky daisy</b>	9.00
maker's mark bourbon, yellow chartreuse, with muddled lemon, lime and sugar. served long over crushed ice.	
<b>contemporary</b>	
<b>bluebird spring punch*</b>	10.50
absolut citron vodka, chambord, muddled berries, lemon juice a touch of sugar. topped with champagne	
<b>mazatlan cooler*</b>	9.00
jose cuervo tradicional tequila, fresh passion fruit, agavero liqueur, agave nectar and pressed apple juice	
<b>miss monroe*</b>	8.50
absolut vanilla vodka, chambord, raspberry shaken & served straight up	
<b>pernelle</b>	11.00
u'luvka vodka, elderflower cordial, lemon juice and poire william eau de vie topped with champagne	
<b>polish punch*</b>	10.50
zubrowka bison grass vodka, krupnik honey liqueur, honey syrup, passion fruit and pressed apple juice. topped with champagne	
<b>raspberry mulatta*</b>	9.00
havana club anejo especial rum blended with crème de cacao, maraschino cherry liqueur and raspberry	

## straight up

the following is our selection of simple, elegant and delicious drinks all served straight up in either a martini glass or our special marie antoinette coupes

<b>aviation</b>	9.00
right gin shaken with maraschino, lemon juice and a touch of violet liqueur	
<b>clover club</b>	8.00
tanqueray gin shaken vigorously with lemon juice, sugar, whole raspberry & white	
<b>last word</b>	9.50
tanqueray 10 gin, green chartreuse, lime juice and maraschino shaken and served straight up	
<b>murcielago*</b>	9.50
bacardi 8yr rum, chambord black raspberry liqueur, vanilla sugar, angostura and lime juice.	
<b>nelson's blood*</b>	9.00
cinnamon infused havana club rum shaken with vanilla sugar, strega liqueur and a dash of cranberry. served straight up	
<b>platinum daiquiri</b>	9.00
elements 8 platinum rum shaken with lime juice & sugar	
<b>tommy's margarita</b>	9.00
josé cuervo tradicional tequila shaken with organic agave nectar & fresh lime juice. served straight up without salt.	
<b>fizz</b>	
<b>champagne &amp; berry cobbler*</b>	11.50
fresh blackberries, raspberries and citrus muddled with chambord and crème de mure, cognac & maraschino. topped with champagne over crushed ice	
<b>champagne &amp; brandy crusta*</b>	11.50
cognac, maraschino, cointreau stirred with lemon juice. topped with champagne in a sugared flute	
<b>garden party*</b>	11.50
zubrowka bison grass & absolut citron vodkas and elderflower cordial topped with champagne	
<b>turin kiss*</b>	11.50
campari shaken with fresh pear and passion fruit, and folded through champagne	

## single malt whisky

penderyn	wales	46%	8.00
glenkinchie 10yr	lowland	43%	7.50
auchentoshan 3 wood	lowland	43%	11.00
auchentoshan 21 yr	lowland	43%	17.00
auchentoshan old malt 1978	lowland	50%	25.00
lagavulin 16yr	islay	43%	8.00
laphroaig 10yr	islay	40%	8.00
caol ila 12yr	islay	43%	9.00
bowmore 18yr	islay	43%	11.00
bowmore 25yr	islay	43%	35.00
tobermory 10yr	mull	40%	8.50
talisker 10yr	skye	45.8%	7.50
balvenie 10yr	speyside	40%	7.50
balvenie 12yr double wood	speyside	40%	8.00
balvenie 15yr	speyside	47.8%	9.00
balvenie 1991 port wood	speyside	40%	18.00
cragganmore 12yr	speyside	40%	7.00
glenfiddich 12yr	speyside	40%	7.00
glenfiddich 15yr	speyside	40%	9.00
glenfiddich 18yr	speyside	40%	11.00
glenfiddich 21yr	speyside	40%	17.00
glenlivet 12yr	speyside	40%	7.50
knockando 1992	speyside	43%	7.50
glen ord 12yr	highland	43%	7.50
macallan 10yr 'sherry oak'	highland	40%	11.00
macallan 18yr 'sherry oak'	highland	40%	21.00
dalwhinnie 15yr	highland	43%	7.50
glenmorangie 10yr	highland	40%	7.50
glenmorangie "quinta ruban"	highland	46%	12.50
glenmorangie port wood	highland	43%	13.00
oban 14yr	highland	42%	7.00
royal lochnagar 12yr	highland	40%	8.00
strathisla 1963 33yr	highland	40%	29.00
yamazaki 18yr	japan	43%	18.50

50ml

## tequila

		50ml
josé cuervo tradicional	38%	7.50
casco viejo joven	38%	8.00
don augustin reposado	38%	8.50
patron xo (coffee & tequila liqueur)	40%	9.00
don julio reposado	38%	9.50
patron anejo	40%	12.00
maracame anejo	40%	13.50

## american whiskey

		50ml
jack daniels	40%	7.00
buffalo trace	45%	7.50
jim beam	40%	7.00
canadian club	40%	7.00
wild turkey	50.5%	7.50
maker's mark	45%	8.00
sazerac rye	45%	7.50
woodford reserve	45.2%	8.50
blanton's gold	51.5%	14.50

## irish whiskey

		50ml
jameson's	40%	7.00
bushmills black bush	40%	7.50
jameson's gold	40%	16.00

## blended whisky

		50ml	
johnnie walker black	40%	7.50	
chivas regal 12 yr	40%	8.00	
chivas regal 18yr	40%	9.50	
chivas century	43%	22.00	
johnnie walker gold centenary	40%	11.00	
suntory hibiki 12yr	japan	43%	11.00
johnnie walker blue	40%	28.00	

## signature\* gin cocktails

the below selection and all drinks throughout marked with a \* have all been created in house by our team of bartenders

### chelsea flower 9.00

hendricks gin, elderflower, fresh raspberry lengthened with pressed apple juice

### damson in distress 8.50

plymouth navy strength and damson gins shaken with fresh mint and pressed apple juice. served straight up

### heart of darkness 8.50

whitley neil gin, muddled green chilli, shaken with pressed apple juice. served straight up

### hendricks coupe 11.00

hendricks gin muddled with elderflower, black grapes and topped with champagne

### rising sun 11.50

tanqueray gin stirred through with raspberry & lychee layered with a champagne float

### spice garden 9.00

zubrowka vodka, hendricks gin shaken with muddled cucumber, lemon juice & sugar. served straight up and charged with ginger beer

### stardust martini 9.00

tanqueray gin shaken with fresh pear, pear liqueur and a drop of absinthe

## sw's 3

our bar team is constantly discovering, and developing new cocktails. please find below 3 of our current favourites.

### cucumber & elderflower martini\* 9.50

hendricks gin and st germain elderflower liqueur muddled and shaken with fresh cucumber and pressed bramley & cox apple juice. served straight up.

### mad hatter\* 9.50

zubrowka vodka shaken with earl grey and apple liqueur, pressed apple juice, house-made earl grey sugar and a dash of lemon bitters. served straight up in teacup

### georgia julep\* 9.50

spring time favourite! wild turkey straight bourbon, mint and sugar swizzled with peach in a julep cup

# the elixir of quietude

-e.b. white

the origins of the martini are as elusive as a standard recipe. many theories exist, from being named after the martini henry rifle (famous for its kick); to the brand of vermouth of the same name (though it wasn't in existence for some time after the drink appears on the scene). it is however, and remains, the quintessential cocktail.

for our martinis we've sourced gins and vermouths that we feel are particularly suited to each other as well as vintage recipes that hark back to bygone eras.

we serve all our triple martinis in 3 ½ ounce sipping glasses straight from the freezer to ensure that from beginning to end your martini is both well made and well chilled.

if you have a preference that differs from our selection please feel free to ask your server for your particular favourite.

## **martinez c1860**

8.50

jensen's old tom gin introduced to carpano sweet vermouth at 4:1 and stirred with a touch of maraschino liqueur and orange bitters

hailed as the original martini, created by jerry thomas at the occidental hotel in san francisco circa 1860. plausible with that date, but very much different to the modern day martini

## **muckensturm's "dry martini" 1906**

8.50

plymouth gin, orange curacao and noilly prat vermouth stirred with orange bitters

the martinez evolved into the dry martinez, then in louis muckensturm's 1906 book "louis' mixed drinks with hints for the care and service of wines" this very popular genre of drinks first took on the name martini

## **hoffman house c1880**

8.50

plymouth gin lovingly stirred through with martini dry vermouth at a ratio of 5:1 along with orange bitters and garnished with a lemon zest

created at the hoffman house, nyc near the turn of the century. the hoffman house was famed for their wide range of excellent martinis

# gin

			50ml
tanqueray	england	43.1%	6.50
traditional london dry with strong juniper notes. recommended vermouth – vya dry.			
beefeater	england	40%	6.50
classic full flavour, smooth and crisp juniper & coriander finish. recommended vermouth – vya dry.			
bombay sapphire	england	40%	7.00
aromatic, full of exotic botanicals, black pepper. recommended vermouth – martini dry.			
seagram's	indiana, usa	40%	7.00
distinct vanilla notes with a lime citrus finish. recommended vermouth – noilly prat.			
plymouth	england	41.2%	7.00
sweet citrus flavours with subtle pepper. recommended vermouth – noilly prat.			
brokers	england	40%	7.00
up-front juniper. complex, intense with a dry backbone. recommended vermouth – vya dry.			
blackwood's 40% vintage 2006	shetlands	40%	7.50
citrus zing, crisp herbal and sea air from the wild shetland botanicals. recommended vermouth – noilly prat.			
hendricks	scotland	41.4%	7.50
smooth, sweet, complex floral notes, coriander leaf. recommended vermouth – martini dry.			
millers reformed	england	40%	7.50
intense pepper, citrus with a long finish. recommended vermouth – noilly prat.			
jensen's old tom	bermondsey	43%	7.50
tantalisingly sweet and rich with bold botanicals. recommended vermouth – noilly prat.			
gabriel boudier saffron gin	france	40%	8.00
distinct spice from a heavy saffron infusion with bitter orange peel. recommended vermouth – martini dry.			
plymouth navy strength	england	57%	8.00
ripe grass, pepper, strong juniper kick. recommended vermouth – vya dry.			
beefeater 24	england	45%	8.00
rich grapefruit and tea-like tannins. milder juniper than other expressions. recommended vermouth – lillet blanc			
millers westbourne strength	england	45.2%	8.00
coriander, pepper & candied orange. long complex finish. recommended vermouth – vya dry.			
whitley neil	england	42%	8.00
exotic, earthy nuttiness. recommended vermouth – vya dry.			
zuidam	holland	44.5%	8.50
bright lime citrus nose with a deep spice and cardamom palate. recommended vermouth – noilly prat.			
blackwood's 60% vintage 2006	shetlands	60%	8.50
fresh citrus bite backed up by a smooth balanced alcoholic zing. recommended vermouth – vya dry.			
tanqueray ten	england	47.3%	8.50
black pepper, fresh spice, lemongrass & grapefruit zest. recommended vermouth – noilly prat.			
209	napa, california	46%	8.50
elegant marriage of strong juniper and fresh citrus light white pepper. recommended vermouth – vya dry.			
right gin	sweden	40%	9.00
hugely citrus, delicate floral nose and a sweet candied palate. recommended vermouth – martini extra dry.			
beefeater crown jewel	england	50%	9.50
full strength balanced mix of juniper and citrus with a slight saltiness. recommended vermouth – vya dry.			
junipero	california, usa	49.3%	9.50
complex & delicate with a liquorice-like finish. recommended vermouth – vya dry.			